

30041—Continued.

"The natives state that in some years the samh is more plentiful than in others, especially when a generous amount of rain falls in the mountain districts in the west, in which case it is likely that the samh districts receive a small share thereof.

"The plants grow close together, with short stems like lentils. The Bedouins pull them up by hand and flail with a stick, which removes the small seed pods. These are then taken to the wells, and holes from the size of a bathtub up are made in the sandy clay soil and filled with water. The seed pods are thrown into these holes in small quantities and stirred by the women with sticks and their bare feet. The action of the water opens the pods; the seeds fall to the bottom while the hulls float. The seeds are then sifted through fine sieves, to take out as much of the grit as possible, and ground into flour. The bread made from this is very black and gritty, the latter being accounted for by the way the seeds are hulled in sandy holes. To improve the bread the natives add a little sugar to the flour or a kind of molasses made from the seeds of the juniper tree (*Juniperus phoenicea*) by boiling and then straining them.

"The plant, as near as I can learn, grows in a clayey, sandy, saline soil, and where very little rain falls; it ripens about the same time as barley, but, contrary to most other plants, the seed pods do not open when ripe. They are affected by dampness but not by heat, which enables the Bedouin to collect them all summer.

"Possibly this plant might thrive in some arid region in the United States, and while it might never be used for human food, examination might show it to have an economic value." (*Extract from the Daily Consular and Trade Reports, Feb. 16, 1911.*)

Distribution.—Sandy shores and desert places in southern Syria and along the Red Sea.

30042 to 30060.

From Chinese Turkestan. Received through Mr. Frank N. Meyer, agricultural explorer, March 9, 1911.

Cuttings of the following:

30042. VITIS VINIFERA L.**Grape.**

From Khotan, Chinese Turkestan. "(No. 801, November 25, 1910.) A table variety called *Monake*. Bunches large to very large; berries also large, of greenish-yellow color, often with reddish cheek on the sun-exposed side; they are of a pleasant, fresh-sweet taste, and possess good keeping and shipping qualities, although the berries easily break off their peduncles when becoming dry. They can also be dried and then furnish a large, meaty raisin, but the seeds in these are somewhat too large. To obtain the greatest productivity the vines should be pruned with long wood.

"Grapes in Chinese Turkestan are nearly always grown on arbors and with long wood. The vines are taken down in late autumn after the first frost has occurred, tied loosely together, laid on the earth or in a shallow ditch, and covered with dry soil from 1 to 3 feet thick. In spring they are uncovered, pruned, and tied to the trellises. As temperatures rarely fall below zero, Fahrenheit, in the grape-growing regions, this burying of the vines seems to be done mainly to prevent them from being ruined through the great fluctuations of temperatures that are experienced in central Asia, the direct hot rays of the midday sun often being followed by very cold nights. Grapes are always grown under irrigation in Chinese Turkestan, but the quantity of water given varies considerably with the nature of the soil and with the locality." (*Meyer.*)